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(54) **METHODS FOR MAKING IMPROVED
TEXTURE CEREAL BARS**

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(58) **Field of Classification Search** None
See application file for complete search history.

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(57) **ABSTRACT**

A method of producing a cereal bar is provided in which the cereal comprises a cereal mixture including ready-to-eat (RTE) cereal pieces joined together with a binder, where the cereal and binder together form a cereal matrix which is heated for a time and temperature to reduce the water activity of the external portion thereof while maintaining an internal portion of the cereal matrix at a higher second water activity. The method provides cereal bars requiring less compressive force to be formed into a cohesive self-supporting structure in providing a chewy reduced-density cereal bar with improved shelf life.

19 Claims, 3 Drawing Sheets

